

Of Interest to Women



Marble Cake.—Dark part—One-half cup butter, one-half cup brown sugar, one and one-quarter cups flour, one-quarter cup molasses, one-quarter cup sweet milk, yolk of two eggs, one teaspoon baking powder, one cinnamon, cloves, nutmeg. White part—One-quarter cup butter, three-quarter cup white sugar, one-quarter cup sweet milk, one cup flour, one teaspoon baking powder, one lemon, white of two eggs.

Lemon Sponge Pudding.—One quart of water, two lemons, sugar, stiffen with corn starch. Beat the whites of two eggs stiff, and put in last and let get cold, and serve with custard made from the yolks of egg and milk. Flavor with lemon or vanilla.

Apple Meringue.—Prepare one pint of stewed apples, and while hot add spices, one teaspoon of nutmeg, and one-half teaspoon of cinnamon; add one teaspoon of lemon juice, and the grated rind of one-half a lemon. Mix with this two tablespoons of butter and the well-beaten yolks of two eggs, adding gradually one-half cup of granulated sugar. Bake in covered dish for ten minutes in a moderate oven. Remove and cover with meringue made with the whites of eggs beaten stiff, and four tablespoons of sugar, one teaspoon of vanilla; cool slightly, and eat with cream, if you have it.

Devil Cake.—Custard part—One cupful of grated chocolate, one cupful brown sugar, one-half cupful sweet milk, yolk of one egg. Cake part—One cup brown sugar, two cups flour, one-half cup butter, one-half cup sweet milk, two eggs. Cream, butter and sugar together; add yolk of eggs, then add milk, flour and whites of eggs beaten stiff; then stir in custard; lastly dissolve one teaspoon baking soda in a little warm water and add.

Date Cake.—One-half cup butter, one cup sugar, three eggs, one cup milk, two cups flour, four teaspoons baking powder, one and one-half cups of chopped dates.

Ginger Bread Pudding.—Three-quarter cup molasses, three-quarter cup baking sugar, three-quarter cup melted butter, three-quarter cup boiling water, two and two-third cups flour, one egg, one teaspoon baking soda; dissolve in the water one teaspoon ginger and one of cinnamon. Brandy or wine sauce; good to eat cold.

Seeds.—Three teaspoons baking powder, one teaspoon salt, one tablespoon sugar, two tablespoons butter, one quart flour, sour milk.

Candy Creams.—Two cups white granulated sugar, one-half cup cold water, one-quarter teaspoon cream of tartar; cook until it stiffens in cold water, and when cool flavor to taste and beat to a cream, mold into shape. Note: I just cook this till it forms nicely in cold water, for if you get it too stiff you can't beat it. To make maple cream use brown sugar and one-half the quantity of cream of tartar and milk, instead of water.

Turkish Delight.—Take the juice of one lemon and the rind of two and boil in two and one-half cups of water five or six minutes, then strain and add two ounces of gelatine, dissolved in above; strain again, measure and be sure and have just two and one-half cups liquid all the time, add two lbs. of granulated sugar, stir very little; boil ten minutes, pour in buttered pans, let stand over night. In the morning cut in squares and roll in icing sugar.

Rolls Oats Cookies.—Three and one-half cups rolled oats, two cups brown sugar, one cup lard, one cup lukewarm water, one teaspoon soda, two cups cream of tartar; add flour to roll.

Scotch Toffee.—Four cups brown sugar, two cups of butter, one tablespoon of vinegar, one tablespoon flavoring. Boil half an hour without stirring, then try a little in cold water. If crisp it is done.

White Toffee.—Three cups white sugar, one and a half cups water, one tablespoon of vinegar, one tablespoon of vanilla. Boil till it becomes brittle in cold water.

It is nice with figs or nuts put in at the last.

There are so many agreeable ways of serving mutton a second time that it need not be eaten cold persistently for economy's sake.

Mutton Scallops.—If the meat is tender, cut it in thin slices; if not, it will be better to chop fine. Season palatably with salt and pepper. Put a layer in a buttered pan, then one of canned tomatoes, continuing until the pan is full, the top layer being of tomatoes. Bake in the oven for half an hour. Serve very hot with baked potatoes.

Mutton Patties.—Have ready a pint of mashed potatoes, add to them a cupful of milk and two well-beaten eggs. Butter some small patty pans, line them with the potato, all the centers with minced mutton, cover with mashed potato and bake in the oven for twenty-five minutes. Turn out of the pans and serve with an onion sauce.

To prepare the mutton: Remove all bones, gristle and fat; reject the fat and put bones and gristle in a saucepan, cover with water, add a sprig of parsley, a bay leaf, a clove and a teaspoonful of salt to a pint of water. Simmer this for the sauce. Mince the mutton very fine. One cupful will be sufficient for five patties, for which use a pint of potatoes. Add to the mutton a tablespoonful of grated onion, a teaspoonful of parsley and a leaf of mint chopped fine and season with salt and pepper. Moisten with a tablespoonful of hot water in which a tablespoonful of butter has been dissolved and use as directed.

For the sauce, strain the water from the bones; if any gravy is left, add that to the water. Fry three tablespoonfuls of chopped onion in a tablespoonful of butter, and add a tablespoonful of flour and the water strained from the bones. Throw in a few sprays of parsley, add half a teaspoonful of grated nutmeg, a teaspoonful of salt and a small piece of a pepper pod and simmer for fifteen minutes; strain and serve.

Mutton Souffle.—Mix a cupful each of chopped mutton and mashed potatoes, a teaspoonful of salt, half a teaspoonful of paprika, a teaspoonful of chopped parsley, a tablespoonful of grated onion and well-beaten three yolks of eggs. Fold in the well-whipped whites of the eggs and bake in small patty pans for half an hour. They will puff up and become very light and delicate. Serve very hot.

Mutton Ceilis.—Chop the mutton very fine. To one pint add a beaten egg, a teaspoonful of salt, a tablespoonful of melted butter, half a teaspoonful of pepper, a tablespoonful of onion juice and two tablespoonfuls of moist bread-crumbs with a tablespoonful of hot water and let them stand a few minutes. Mix the whole well together then form into small balls, roll in bread-crumbs and fry to a rich brown. Serve with tomato or caper sauce. If this dish should be desired for breakfast, the ceilis may be shaped the day before and kept in a cool place. If the onion juice be not liked, it may be omitted.

Caper Sauce.—Mix a tablespoonful each of butter and flour until well blended. Add slowly a pint of boiling water and stir. Cook for ten minutes. Mix in three tablespoonfuls of capers that have been cut or chopped coarsely. Pickled nasturtium pods, which have a fine flavor, are preferred by many to capers and make a good sauce. The sauce may be satisfactorily varied by adding two tablespoonfuls of chopped parsley leaves, three tablespoonfuls of chopped olives or a tablespoonful of chopped fresh mint leaves.

The mixture of minced mutton in the recipe for mutton ceilis can be used to stuff green peppers, forming a very tempting dish. Cut a piece from the stem end of the peppers and remove the seeds; cover with boiling water and let stand for ten minutes; drain and fill with the chopped meat. Place in a baking pan, add a cupful of hot water and bake in a moderate oven for three-quarters of an hour. One pint of chopped meat is sufficient for ten peppers. When the peppers are cooked remove them to a dish, thicken the water in the pan with a tablespoonful of flour and pour around the peppers. If there is only one cupful of meat, add a cupful of stewed tomatoes and a cupful of rolled oats, rice or hominy—all of which are, perhaps, "left overs"—or a cupful of bread-crumbs that have been moistened with half a cupful of hot milk.

Mutton Timbales.—Butter a quart-sized bowl, line it with rice boiled in salted water, cooked hominy, cooked macaroni chopped small or rolled oats. Fill the hollow center with the minced meat,

cover with a little of the cereal used to line the bowl, and steam over hot water for thirty minutes. Serve with a cream or tomato sauce.

Curry of Mutton.—Cut the mutton into neat cubes, rejecting all fat. Slice two onions in rings and fry in a tablespoonful of butter; when the onions are brown add a pint of water, a tablespoonful of curry powder and a pint of the cold mutton. Let it come to a boil, simmer for ten minutes and serve in a border of rice.

Deviled Mutton is a favorite with those who enjoy a piquant flavor. Cut the mutton into thick slices and trim off the fat. If the mutton is raw, it will be much better than if well cooked. Rub a little black pepper into each slice, dip in melted butter and broil quickly over hot coals. Put into a saucepan a cupful of water, add a tablespoonful of Worcestershire sauce, a tablespoonful of lemon juice and the grated rind of a lemon. Fry a tablespoonful of onion in butter until it is a dark brown; add a level tablespoonful of flour and the spiced water. Cook for five minutes, strain over the boiled mutton and serve.

Another method is to slice the meat, dip it in melted butter, sprinkle with salt, pepper and dry mustard, roll it in bread-crumbs, place on a buttered baking pan and brown it in a hot oven. Dish on a platter in a circle and heap the center with fresh, crisp watercresses.

No evil action can be well done.
Do good for your own sake.
All countries are a wise man's home.
Slight no man for his poverty.

Be courteous to all, but intimate with few.

Prefer solid sense to wit.

Never say anything that could offend modesty.

Let no jest intrude upon good manners.

Always defend the unfortunate.

Men are not to be wrought upon when they are hot.

Take heed of whom you speak, and to whom.

Avoid vicious persons, for vice is infectious.

Blame not before you examine the truth.

Endeavor to make peace among your neighbors.

Strive not with a man without cause.

Lose no time in executing your resolutions.

STRAIGHT THINKING

By HERBERT S. BIGLOW

Pastor of Vine St. Congregational Church
Cincinnati, Ohio.

If a man's thought is a sixes and sevens, his life is apt to be full of inconsistencies. A false idea is next door to an immoral act. Straight thinking is essential to right living.

From the galleries of the City Council chamber I heard a councilman advocate the passage of the gas franchise. He began by declaring that he was a friend of the workingman.

He favored giving the franchise to the Gas Company because the directors of the company were our richest citizens. They gave us our sky-scrapers, they gave employment to our laborers, and therefore, as a favor to our workmen the councilman proposed to give the franchise to their employers. To be sure, the franchise sent the stock of the Gas Company up a million dollars, but the interests of labor have to be looked after, no matter what crumbs fall to the respectful business grafters of the town.

Crooks and Fools.

While the councilman was making his speech, some one near wondered how much the Gas Company had to pay him for it. But another volunteered the opinion that the councilman was honest and well-meaning. "Well," said the first man, "suppose he is honest. Does that help any? Can you tell me of what earthly use is an honest damn fool?"

In state legislatures and city councils, the crooks and the fools usually vote together. It matters little to the people whether the legislator is a smart thief or just a dupe.

Some people think as a calf winks, and if a man wabbles in his thought, he wabbles through life.

Street Car Talks.

The man who rides home with you on the street car can tell you about the bill of goods he sold yesterday, about the show he saw last night, or the beefsteak he ate for dinner. But that is his lepth. If you try to talk religion, politics, taxation, municipal ownership referendum, you will find his mind confused and hopelessly so, for he will think himself wise. The less he knows, the wiser he is.

If thoughts were things the furniture of some men's minds would make a second hand furniture store look like a Tiffany palace. What a lot of clatter, rusty junk and frayed rags of

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Number of cities where
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closed shop agreements
in effect

402

Number of cities where
Typothetæ has establish-
ed nine-hour day and
open shop

0

thoughts men carry about in their minds, and set before you, without shame and without apology!

Salvation by Knowledge.

Here is a man with a defective heart valve. It does not kill him. But he is handicapped by it. He is short of breath. He has fainting spells. He must always guard against over-exertion. Because of that defect he gets less service of the other organs of the body.

Now it is just as impossible to have a false idea in the mind without damage as it is to have a diseased heart without lowering the tone of the bodily health. And if the error pertains to so basic a thing as religion, if one has a false philosophy of life, the damage will be serious.

There is not a looper spot on the body politic which is not due to bad thinking. Isaiah declared that social distress was due primarily to man's ignorance, and his words are full of significance today.

"Therefore are my people gone into captivity because they have no knowledge."



First Business Man.—That new typewriter girl I've got is no use. She can't spell; but I don't like to give her the sack. What would you advise me to do? **Second Business Man.**—I'll tell you what. Say you are very sorry to part with her, but that she's so pretty the clerks can't get on with their work for looking at her.—*Sydney Town and Country Journal.*

Manager of Shop.—I can give you a post in the children's clothing department, but I warn you that you will find it very trying. **Applicant.**—Oh, I don't mind a little thing like that. I worked three years in a women's shoe department.—*Melbourne Weekly Times.*

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